



Cheesy Apple

TART

This recipe was developed in partnership with



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MEAL PATTERN CONTRIBUTION

- ¼ M/MA
- 1 oz. grain serving
- ½ cup fruit

YIELD

- 25 Servings

PORTION

- 1 slice panini bread
- ½ cup seasoned apple slices
- 1 cheese slice
- 1 oz. yogurt glaze

INGREDIENTS

- Bread, Panini (25 Pieces)
- LAND O LAKES® Readi-Pac® Reduced Fat Cheddar Cheese Slice (25 - ½ oz. Slices)
- Apples, Canned, Water Pack, Sliced (3 qt. + ½ cup)
- Cinnamon, Ground (¼ cup)
- Sugar, Brown (1 ½ cups)
- Yoplait® Parfait Pro® yogurt low-fat vanilla (6 ¼ cups)
- Sugar, Powdered (1 cup)

PREPARATION

1. Lay panini bread on sheet pan. Place one cheese slice on panini.
2. Drain apples and toss with brown sugar and cinnamon.
3. Top panini with ½ cup seasoned apple slices.
4. Place in 350 °F oven for 10 - 15 minutes until apples are caramelized and cheese is melted. Remove from oven and let cool for a few minutes.
5. Meanwhile, combine yogurt and sugar. Drizzle 1 oz. yogurt frosting over top of slightly cooled panini.
6. Hold at 135 °F or warmer. (CCP)
7. Serve 1 panini.

NOTE

Put yogurt frosting in squeeze bottle for easier and more uniform drizzle.

Nutrients Per Serving

Calories: 287 kcal	Carbs: 51 g	Sat Fat: 3 g	Vitamin A: 404 IU	Iron: 0.17 mg	Sodium: 234 mg
Protein: 8 g	Total Fat: 5.6 g	Cholesterol: 11 mg	Vitamin C: 0 mg	Calcium: 180 mg	Dietary Fibers: 4 g